

CERTIFIED BEEF PROGRAMS

Page 1 of 5

Characteristic	American Foods Group Black Angus Reserve Prime	AFG Black Angus Reserve Premium Choice	AFG Black Angus Reserve Choice	AFG Black Angus Reserve Select	AFG Preferred Angus	Certified Angus Beef	Certified Hereford Beef	Creekstone Farms Black Angus Beef, Master Chef	Creekstone Farms Black Angus Beef, Chef's Table	Del Monte Meat's Certified Premium Choice Beef
Live Requirements										
GLA-phenotype (51% black)	X	X	X	X	X	X		X	X	
GLA-genotype										
Quality Factors										
U.S. Prime	X					X				
U.S. Choice		X	X			X	X	X	X	X
U.S. Select				X			X		X	
U.S. Utility or higher					X					
Marbling requirements	Sl. Abndt ⁰⁰ or higher	Modest ⁰⁰ to Moderate ⁹⁹	Small ⁰⁰ - Small ⁹⁹	Slight ⁴⁰ - Slight ⁹⁹	Small ⁰⁰ or higher	Modest ⁰⁰ or higher	Slight ⁰⁰ - Moderate ⁹⁹	Modest ⁰⁰ or higher	Slight ⁵⁰ to Small ⁹⁹	Modest ⁰⁰ to Moderate ⁹⁹
Medium or fine marbling texture						X	X	X	X	
Maturity ^a	A/B ^{a(G39)}	A/B ^{a(G39)}	A/B ^{a(G39)}	A/B ^{a(G39)}	A-E	A	A	A	A	A
Yield Factors										
Yield grade						3.9 ^b or lower	4.9 or lower			3.9 or lower
Fat thickness (inches)										
Ribeye area (square inches)										
Muscling ^c	X	X	X	X	X	X		X	X	
Hot carcass weight (pounds)							600 – 950			
Carcass Characteristics										
No ribeye muscle internal hemorrhages	X	X	X	X	X	X	X	X	X	X
Free of "dark cutting" characteristics	X	X	X	X	X	X	X	X	X	X
Hump height (inches)	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2		≤ 2	≤ 2	≤ 2
Steer and heifer beef carcasses	X	X	X	X	And cows	X	X	X	X	Steers only
USDA Information										
Schedule number	G39a	G39b	G39c	G39d	G53	G1	G10	G44a	G44b	G34
Initial release date	Dec 1999	Dec 1999	Dec 1999	Dec 1999	Feb 2003	1978	Jan 1996	Oct 2000	Oct 2000	Jul 1999
Effective date	Dec 1999	Dec 1999	Dec 1999	Dec 1999	Feb 2003	May 1994	Aug 2002	Jul 2002	Jul 2002	Nov 1999
USDA Certified	X	X	X	X	X	X	X	X	X	X
USDA Process Verified										
Management Claims										
Contact program for requirements										
Breed claim							AHA Live Spec			

a-Lean color, texture, firmness, and overall skeletal characteristics, each must meet the requirements for the designated maturity, or younger

a(G39)-Lean color, texture, and firmness characteristics, each must meet the requirements for A maturity; skeletal maturity shall not exceed maximum B maturity

b-A yield grade of 3.9 or lower, except carcasses evaluated after removal of all or part of the kidney, pelvic, and heart fat may not have a yield grade higher than 3.5

c-Moderately thick or thicker muscling and tend to be moderately wide and thick in relation to their length

X-Indicates program requirement

Characteristic	Elkhorn Valley Packing Premier Angus Beef	Elkhorn Valley Packing Angus Beef	Excel Corp. Angus Pride	Excel Corp. – Sterling Silver	Farmland Angus Beef	Farmland Certified Premium Beef	IBP's Chairman's Reserve Beef	Mopac's Steakhouse Classic Angus	Oregon Trail Supreme Beef	Oregon Trail Premium Beef
Live Requirements										
GLA-phenotype (51% black)	X	X	X		X			X		
GLA-genotype			X (Red Angus)							
Quality Factors										
U.S. Prime	X		X	X	X	X	X	X	X	
U.S. Choice	X	X	X	X	X	X	X	X	X	X
U.S. Select										X
Marbling requirements	Modest ⁰⁰ or higher	Small ⁰⁰ to Small ⁹⁹	Small ⁵⁰ or higher	Modest ⁰⁰ or higher	Small ⁵⁰ or higher	Modest ⁰⁰ or higher	Modest ⁰⁰ or higher	Modest ⁰⁰ or higher	Modest ⁰⁰ or higher	Slight ⁵⁰ - Small ⁹⁹
Medium or fine marbling texture	X	X	X	X			X	X		
Maturity ^a	A	A	A	A or B	A	A	A	A	A	A
Yield Factors										
Yield grade			3.9 or lower		3.9 or lower	3.9 or lower			3.9 or lower	3.5 or lower
Fat thickness (inches)										
Ribeye area (square inches)										
Muscling ^c	X	X	X	X	X	X	X	X		
Hot carcass weight (pounds)										
Carcass Characteristics										
No ribeye muscle internal hemorrhages	X	X	X	X	X	X	X	X	X	X
Free of "dark cutting" characteristics	X	X	X	X	X	X	X	X	X	X
Hump height (inches)	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2
Steer and heifer beef carcasses	X	X	X	X	X	X	X	X	X	X
USDA Information										
Schedule number	G50a	G50b	G19	G2	G14	G20	G35	G47	G52a	G52b
Initial release date	Sep 2001	Sep 2001	May 1998	Jul 1998	Dec 1996	Oct 1998	Sep 1999	Jun 2001	Sep 2002	Sep 2002
Effective date	Aug 2002	Aug 2002	May 1998	May 1999	Dec 1996	Nov 2000	Apr 2001	Jun 2001	Oct 2002	Oct 2002
USDA Certified	X	X	X	X	X	X	X	X	X	X
USDA Process Verified										
Management Claims										
Contact program for requirements										
Breed Claims										

a-Lean color, texture, firmness, and overall skeletal characteristics, each must meet the requirements for the designated maturity, or younger

b-A yield grade of 3.9 or lower, except carcasses evaluated after removal of all or part of the kidney, pelvic, and heart fat may not have a yield grade higher than 3.5

c-Moderately thick or thicker muscling and tend to be moderately wide and thick in relation to their length

X-Indicates program requirement

Characteristic	Premium Gold Angus Platinum	Premium Gold Angus Blue Ribbon	Red Oak Farms Premium Hereford Beef	Ridgefield Farms Premium Hereford Beef	Simplot Premium Black Angus Beef	Simplot Black Angus Beef	Swift/EA Miller Chef's Exclusive	Swift Angus Select Beef ¹	Swift Premium Black Angus Beef ¹	Swift Premium Classic Beef ¹
Live Requirements										
GLA-phenotype (51% black)	X	X			X	X		X	X	
GLA-genotype								X (Red Angus)		
Quality Factors										
U.S. Prime					X		X			X
U.S. Choice	X	X	X	X	X	X	X		X	X
U.S. Select		X	X	X		X		X		
Marbling requirements	Modest ⁰⁰ or higher	Slight ⁴⁰ - Small ⁹⁹	Slight ⁰⁰ - Moderate ⁹⁹	Slight ⁰⁰ - Moderate ⁹⁹	Modest ⁰⁰ or higher	Slight ⁵⁰ to Small ⁹⁹	Modest ⁰⁰ or higher	Slight ⁰⁰ to Slight ⁹⁹	Small ⁰⁰ or higher	Modest ⁰⁰ or higher
Medium or fine marbling texture			X	X	X	X		X	X	X
Maturity ^a	A/B ^{a(G30)}	A/B ^{a(G30)}	A	A	A	A		A	A	A
Yield Factors										
Yield grade				4.9 or lower	4.9 or lower	4.9 or lower				
Fat thickness (inches)			1.1 (actual)							
Ribeye area (square inches)										
Muscling ^c	X	X			X	X		X	X	X
Hot carcass weight (pounds)										
Carcass Characteristics										
No ribeye muscle internal hemorrhages	X	X	X	X	X	X	X	X	X	X
Free of "dark cutting" characteristics	X	X	X	X	X	X	X	X	X	X
Hump height (inches)	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2		≤ 2	≤ 2	≤ 2
Steer and heifer beef carcasses	X	X	X	X	X	X	X	X	X	X
USDA Information										
Schedule number	G30a	G30b	G37	G46	G49a	G49b	G4 (P2)	G42	G23	G45
Initial release date	Dec 1995	Dec 1995	Oct 1999	Apr 2001	Jun 2001	Jun 2001	1986	Jul 2000	Jul 1997	Apr 1986
Effective date	Nov 2002	Nov 2002	Oct 1999	Dec 2002	Jun 2001	Jun 2001	Jan 2003	Jan 2003	Jan 2003	Jan 2003
USDA Certified	X	X	X	X	X	X	X	X	X	X
USDA Process Verified										
Management Claims										
Contact program for requirements										
Breed claim			X (GL 37)	X (GL 46)						

a-Lean color, texture, firmness, and overall skeletal characteristics, each must meet the requirements for the designated maturity, or younger

a(G30)-Lean color, texture, and firmness characteristics, each must meet the requirements for A maturity; skeletal maturity shall not exceed maximum B maturity

b-A yield grade of 3.9 or lower, except carcasses evaluated after removal of all or part of the kidney, pelvic, and heart fat may not have a yield grade higher than 3.5

c-Moderately thick or thicker muscling and tend to be moderately wide and thick in relation to their length

X-Indicates program requirement

1-Replaced all of the ConAgra Programs, January 2003

February 3, 2003

USDA Certified & Process Verified Programs

Characteristic	SYSCO Butcher's Block Angus Beef	SYSCO Butcher's Block Reserve Beef	Tyson's Classic Angus Beef	Washington Beef, Inc. Quality Plus Angus Beef	Washington Beef, Inc. Premium Angus Beef					
Live Requirements										
GLA-phenotype (51% black)	X		X	X	X					
GLA-genotype	X (Red Angus)		X (Red Angus)							
Quality Factors										
U.S. Prime	X	X		X						
U.S. Choice	X	X	X	X	X					
U.S. Select					X					
Marbling requirements	Small ⁰⁰ or higher	Modest ⁰⁰ or higher	Small ⁵⁰ to Moderate ⁹⁹	Modest ⁰⁰ or higher	Slight ⁰⁰ to Small ⁹⁹					
Medium or fine marbling texture	X	X		X	X					
Maturity ^a	A	A	A ^{a(G32)}	A	A					
Yield Factors										
Yield grade	3.9 or lower	3.9 or lower		3.9 or lower	3.9 or lower					
Fat thickness (inches)										
Ribeye area (square inches)										
Muscling ^c	X	X	X	X	X					
Hot carcass weight (pounds)										
Carcass Characteristics										
No ribeye muscle internal hemorrhages	X	X	X	X	X					
Free of "dark cutting" characteristics	X	X	X	X	X					
Hump height (inches)	≤ 2	≤ 2	≤ 2	≤ 2	≤ 2					
Steer and heifer beef carcasses	X	X	X	X	X					
USDA Information										
Schedule number	G7	G8	G32	G51a	G51b					
Initial release date	Aug 2000	Aug 2000	Apr 1999	Oct 2001	Oct 2001					
Effective date	Aug 2000	Aug 2000	Dec 2002	Oct 2002	Oct 2002					
USDA Certified	X	X	X	X	X					
USDA Process Verified										
Management Claims										
Contact program for requirements										
Breed claim										

a- Lean color, texture, firmness, and overall skeletal characteristics, each must meet the requirements for the designated maturity, or younger

a(G32)- overall A maturity for US Choice;

b-A yield grade of 3.9 or lower, except carcasses evaluated after removal of all or part of the kidney, pelvic, and heart fat may not have a yield grade higher than 3.5

c-Moderately thick or thicker muscling and tend to be moderately wide and thick in relation to their length

X-Indicates program requirement

PROCESS VERIFIED AND BRANDNAME BEEF PROGRAMS

Page 5 of 5

Characteristic	PM Beef Group Ranch to Retail TM	Red Angus Assn. of America					Nolan Ryan's All Natural Aged Gourmet Beef	Nolan Ryan's All Natural Tender Aged Beef		
Live Requirements										
Genetic Based		Red Angus								
Quality Factors										
U.S. Prime										
U.S. Choice	X						X			
U.S. Select	X							X		
Marbling requirements	Slight ⁰⁰ or higher						Small ⁰⁰ to Moderate ⁹⁹	Slight ⁰⁰ to Slight ⁹⁹		
Medium or fine marbling texture										
Maturity ^a							A	A		
Yield Factors										
Yield grade							2.9 or lower	2.9 or lower		
Fat thickness (inches)	≤ 0.7 (actual)									
Ribeye area (square inches)	11.0 - 17.0						11.0 – 16.5	11.0 – 16.5		
Muscling ^c										
Hot carcass weight (pounds)	600 - 950						600 – 899	600 – 899		
Carcass Characteristics										
No ribeye muscle internal hemorrhages	X						X	X		
Free of "dark cutting" characteristics	X						X	X		
Hump height (inches)										
Steer and heifer beef carcasses	X						X	X		
USDA Information										
Schedule number										
Initial release date	Feb 1998	Sep 1995					Jan 2002	Apr 2000		
Revision date	Feb 1998	Sep 1995					Jan 2002	Jan 2002		
USDA Certified	X						X	X		
USDA Process Verified	X	X								
USDA Brandname Specification							X	X		
Management Claims										
Contact program for requirements	X	X					X	X		
Breed claim		X								

a-Lean color, texture, firmness, and overall skeletal characteristics, each must meet the requirements for the designated maturity, or younger

b-A yield grade of 3.9 or lower, except carcasses evaluated after removal of all or part of the kidney, pelvic, and heart fat may not have a yield grade higher than 3.5

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X-Indicates program requirement